

DATE NIGHT

D'AMICO KITCHEN

Sunday Night Date Night

Three courses plus a bottle of wine

\$50 per couple

FIRST COURSE

ROASTED BEET

gorgonzola cream, pistachio vinaigrette

SPICY FRIED CALAMARI

ARTICHOKE PIZZA

prosciutto, picholine olive, arugula

MIXED GREEN SALAD

aged pecorino, charred tomato vinaigrette

SECOND COURSE

RICOTTA GNOCCHI

hunter-style chicken sauce

WINTER SQUASH RAVIOLI

sage, brown butter, Saporoso

BEEF BRASATO

with polenta "incantenata"

GRILLED PORK TENDERLOIN

fig agrodolce, lacinato kale

DOLCE

BAKED ALMOND FRANGIPANE CREPES

sweetened mascarpone

VALRHONA CHOCOLATE SOUFFLE

black pepper cocoa nib gelato

TRIO OF HOUSE-MADE SORBETS

chocolate / prickly pear-champagne / mango-orange



D'AMICO